

# The MODERN PANTRY

## CLERKENWELL

### SPARKLING WINE & CHAMPAGNE

GLASS/ BOTTLE  
(125ml) / (750ml)

• **VALENTIN BIANCHI EXTRA BRUT NV**

Mendoza, Argentina £4.00 / £21.50  
One of Argentina's best fizzes; classic 50% Pinot Noir/50% Chardonnay blend, with toasty fruit and a clean finish.

• **FLUTE ENCHANTEE, VIGNOBLES GUILLAUME NV**

Haute Saone, France £22.00  
Pretty close to Champagne, both geographically and in style: Chardonnay and Pinot Noir, much of it from the warm '03 vintage, with hints of almonds and honey. Rich, delicious and very good value.

• **Ca'MORLIN, PROSECCO NV**

Valdobbiadene, Italy £5.60 / £28.00  
A delicate, soft scented, grapey fizz with some almond fruit. Delicious lightness & good length.

• **PIERRE GIMONNET PREMIER CRU 'CUIS' BRUT NV**

Champagne, France £48.50  
Excellent "growers' Champagne": Gimonnet's vineyards are on the famous Côtes des Blancs, where the finest Chardonnay grows. Fresh, lively fizz, perfect as an aperitif.

• **BILLECART-SALMON BRUT NV**

Champagne, France £8.50 / £50.00  
Faultlessly-made Champagne with apple and lemon on the nose, crisp fruit on the palate and a long, refreshing finish.

• **BILLECART-SALMON BRUT ROSÉ NV**

Champagne, France (1/2btl) £38.00 / £75.00  
Consistently regarded as one of the finest rosé Champagnes: gentle aromas of redcurrants and fresh strawberries.

• **KRUG GRANDE CUVÉE NV**

Champagne, France £145.00  
The benchmark Krug, a "multi-vintage" Champagne with great finesse.

### S H E R R Y

(GLASS 100ml)

• **PUERTO FINO, GUTIERREZ COLOSIA (330ml btl)** £3.80 / £12.50  
Bone-dry and savoury, with a hint of white pepper. Perfect as an aperitif or with spicy fish dishes.

• **LA GITANA MANZANILLA (500ml btl)** £3.00 / £15.00  
Dry and slightly spicy, with mouth-cleansing 'grip'. Refreshing and versatile: try it with cheese or nuts.

• **OLOROSO DON JOSE, BODEGAS SANCHEZ ROMATE (750ml btl)** £5.00 / £35.00  
Proper, dry oloroso: oloroso means 'scented' in Spanish. Floral on the nose with dried fruit on the palate and a long savoury finish.

• **PX, CARDINEL CISNEROS, BODEGAS SANCHEZ ROMATE (750ml btl)** £7.00 / £45.00  
Voluptuously dark and rich sherry, with lingering flavours of dates, prunes, coffee and tobacco. Sweet but not cloying.

### WINE BY THE GLASS/ CARAFE

GLASS/CARAFE/BOTTLE

#### W H I T E W I N E (175ml) / (500ml) / (750ml)

• **CHENIN BLANC 2009, FALSE BAY**  
South Africa £4.25 / £12.00 / £17.00

• **ES TORRONTES 2009, FINCA SOPHENIA**  
Mendoza, Argentina £4.50 / £12.95 / £18.00

• **VIIGNIER 2008, MONTARELS**  
VdP Cotes de Thongue, France £5.50 / £16.50 / £22.50

• **PRONTO BIANCO 2008, PANNELL**  
Adelaide Hills, Australia £7.00 / £20.00 / £28.50

• **MACON FUISSE 2007, DOM THIBERT**  
Burgundy, France £7.00 / £20.00 / £28.50

• **SAUVIGNON BLANC 2008, SERESIN ESTATE**  
Marlborough, New Zealand £8.25 / £23.50 / £33.00

GLASS/CARAFE/ BOTTLE

#### R O S E (175ml) / (500ml) / (750ml)

• **MARQUES DE ALQUEZAR ROSE 2008**  
Somontano Spain £4.00 / £11.00 / £16.50

GLASS/CARAFE/BOTTLE

#### R E D W I N E (175ml) / (500ml) / (750ml)

• **MONTEPULCIANO D'ABRUZZO 2008, FRENTANO**  
Abruzzo, Italy £3.85 / £10.50 / £14.00

• **GARNACHA 2006, LAS ROCAS**  
Catalunya, Spain £4.50 / £13.00 / £19.00

• **PRIMITIVO DEL SALENTO 2006, CANTELE**  
Puglia, Italy £5.50 / £16.50 / £22.50

• **LA GRANGE AUX BELLES 'LE VIN DE JARDIN' VIN DE PAYS DE LOIRE 2008**  
Loire, France £5.85 / £17.00 / £24.00

• **MALBEC PARTICULAR 2006, VALENTIN BIANCHI**  
Mendoza, Argentina £6.70 / £19.00 / £26.50

• **SIX FOOT SIX SHIRAZ 2005, AUSTINS**  
Victoria, Australia £7.00 / £20.00 / £28.50

## COCKTAILS

- **JAPANESE MARY** (Jug £28) £7.50  
Vodka, yuzu lime, wasabi, soy, Tabasco and tomato juice with sake float
- **POUSSE RAPIER** £9.50  
Orange zest gomme syrup, Armagnac, topped with Champagne.
- **POMEGRANATE MOJITO** £8.00  
Mount Gay rum, freshly squeezed pomegranate juice, mint, lime, apple juice & brown sugar
- **WHISKEY THISTLE** £7.50  
Bulleit Bourbon, lemon, honey & fresh ginger shaken and strained.
- **CHILLI ESPRESSO MARTINI** £8.00  
Square mile coffee espresso, vodka, Kahlua, maple syrup, muddled and shaken with fresh red chilli

## BEER & CIDER

BOTTLE

- **MAC'S GOLD, NEW ZEALAND 4.0%** (330ml) £3.25  
Straightforward lager, with subtle hints of grapefruit and coriander seeds. A thinking man's Becks.
- **PERONI RED, ITALY 4.7%** (330ml) £3.00  
Pleasantly bitter Italian lager, with hints of honey-like sweetness from maize.
- **ADNAMS BROADSIDE, SUFFOLK 6.3%** (500ml) £4.50  
Savoury, beautifully hopped classic English bitter, with a dark maltiness, a lovely, creamy head and a long, spicy finish.
- **MEANTIME PALE ALE, GREENWICH 4.3%** (330ml) £3.50  
Properly bitter Pale Ale: Traditional Goldings hops augmented by a couple of New World varieties, giving it a grapefruit-scented kick. Medium-bodied and perfect with spicy food.
- **MEANTIME WHEAT BEER, GREENWICH 5.0%** (330ml) £3.50  
Classic wheat beer: cloudy and hugely refreshing, with a light but zippy hoppiness and exotic flavours of oranges and cloves. Perfect on a balmy summer day.
- **MEANTIME PILSNER, GREENWICH 4.7%** (330ml) £3.50  
More assertively hoppy than most Pilsners: pale, dry and refreshing, and perfect on its own, or with grilled or smoked meat or fish.
- **MEANTIME LONDON PORTER, GREENWICH 6.5%** (750ml) £8.50  
A recreation of a 1750 recipe for the beer that made London the brewing capital of the world. A nose of light roast malt & sweetish burnt caramel on the tongue gives way to a mouthful of smokey, dry maltiness. Great with meat, game & assertive cheeses.
- **ASPALL ORGANIC CYDER, SUFFOLK 7.0%** (500ml) £5.00  
Proper cider, made from real apples not imported concentrate: a bouquet of summer orchards, just off-dry on the palate, with a delicate savouriness. Try it with English cheeses.

## WHITE WINES

Glass / Carafe / Bottle  
(175ml) / (500ml) / (750ml)

### 'ZESTY AND REFRESHING'

- **PICPOUL DE PINET 2008, CH DE LA MIRANDE** £18.50  
Languedoc, France  
Literally meaning "lip-stinger", Picpoul comes from near the Etang de Thau, Southern France, where local oysters and mussels are a fine match for it.
- **CHENIN BLANC 2009, FALSE BAY** £4.25/£12.00/£17.00  
South Africa  
How South African Chenin Blanc should be: juicy, refreshing and properly ripe, with just a hint of spritz, and, practically un sulphured. Best on its own or with shellfish.
- **MACABEO 2008, LAS ROCAS** £20.00  
Calatayud, Spain  
Crisp, light, floral wine which marries perfectly with shellfish.
- **PETIT BOURGEOIS 2008, HENRI BOURGEOIS** £22.00  
Loire, France  
Classic Sauvignon Blanc aromas of hedgerows and gooseberries, surprisingly ripe fruit and a long, supple finish. Much classier than its title (a pun on the winemaker's name) might suggest.
- **SAUMUR BLANC 2008, CAVES DE SAUMUR** £24.50  
Loire, France  
Clean and unoaked Chenin Blanc from the Loire Valley: lovely, juicy wine, with a long, zesty finish.
- **SAUVIGNON BLANC 2007, ARLEWOOD** £26.00  
Margaret River, Australia  
Gentle, nettle-ish blend of Sauvignon Blanc and Semillon, with delicate but persistent hedgerow flavours.
- **SAUVIGNON BLANC 2009, GREYWACKE** £27.00  
Marlborough, New Zealand  
Former Cloudy Bay winemaker (and professional photographer) Kevin Judd's first solo effort: a stunningly mineral Sauvignon Blanc, classy and complex, in classic Marlborough style.
- **SAUVIGNON BLANC 2008, CIRCUMSTANCE** £28.00  
Stellenbosch, South Africa  
Really complex, almost Loire-style Sauvignon Blanc, with hint of smoky gunflint and a long, polished, savoury finish.
- **DOMAINE DES MALANDES 2008, CHABLIS** £29.00  
Burgundy, France  
Gentle, fruity bouquet, zesty lime on the palate, steely but slightly floral, with a lovely rewarding finish. Drink on its own or with shellfish.
- **BACCHUS 2007 PRIMROSE HILL, LAMBERHURST ESTATE** £30.00  
Kent, England  
Not from NW1, as the name might suggest, but from Kent, and full of hedgerow scents, with a hint of passion fruit.
- **SAUVIGNON BLANC 2008, SCHUBERT** £30.00  
Martinborough, New Zealand  
Elegant, beautifully made Sauvignon from Martinborough: gently aromatic and medium-bodied, with complex flavours of citrus and minerals and a long, clean finish

## WHITE WINE

GLASS / CARAFE / BOTTLE  
(175ml) / (500ml) / (750ml)

### 'SPICY AND AROMATIC'

#### •ROUSSANNE 2007, DOM LA CROIX GRATIOT

Vin de Pays D'Oc, France £16.00  
Unoaked, pleasantly perfumed white with good acidity.

#### •ES VINO TORRONTES 2009, FINCA SOPHENIA

Mendoza, Argentina £4.50/£12.95/£18.00  
Very pure, almost Muscat-like fruit, in an off-dry style but with delicious, slightly citrus acidity keeping it perfectly balanced. Perfect with grilled or spiced seafood.

#### •FIANO - GRECO 2008, A MANO

Puglia, Italy £18.50  
A rich, rose-scented bouquet reminiscent of Muscat and Gewürztraminer, ripe fruit and pleasant minerality on the palate, with a gentle, prolonged finish.

#### •CÔTES DU RHÔNE PARALLÈLE 45 2008, JABOULET

Southern Rhone, France £21.00  
Old-style southern Rhône white: big and aromatic, with a hint of spice and a long finish.

#### •VIOGNIER 2008, MONTARELS

VdP Côtes de Thongue, France £5.50/£16.50/£22.50  
Scented with peach blossom, unoaked and well-structured. Perfect for tempting the unadventurous away from Chardonnay.

#### •POLENA 2008, DONNAFUGATA

IGT Siciliana, Sicily £23.00  
A blend of Viognier and the Sicilian grape Catarratto: crisp, fragrant, unoaked wine with aromas of peach and apricot. Clean and delicious.

#### •JURANÇON SEC 2008, CLOS LAPEYRE

Jurançon, France £24.00  
Opulent aromas of spice and apricot kernels, rich and nutty on the palate, but with a bone-dry, citrus-spiked finish.

#### •PINOT GRIGIO 2007, FRANZ HAAS

Alto Adige, Italy £24.50  
A long ripening season give this Pinot Grigio what many others lack: zesty, nutty flavours with a hint of acacia honey and zingy, mouth-cleansing acidity.

#### •RIESLING TRADITION 2008, ALBERT MANN

Alsace, France £27.00  
Rich and racy Riesling, with aromas of buttery pastry and pears, balanced by a hint of sherbet lemon. Honestly.

#### •GRÜNER VELTLINER 'HASSEL' 2008, BIRGIT EICHINGER

Kamptal, Austria £28.00  
Stunning wine from one of Austria's few women winemakers: clean as an Alpine stream, with a peachy perfume and a hint of white pepper.

#### •PRONTO BIANCO 2008, PANNELL

Adelaide Hills, Australia £7.00/£20.00/£28.50  
An enticing, unoaked blend of Sauvignon Blanc, Riesling and Pinot Gris: crisp, racy acidity with a twist of lemon zest. Perfect with Asian-inspired dishes.

#### •ABADIA ALBARIÑO 2008, TERRAS GAUDA

Rias Baixas, Spain £29.50  
100% Albariño, with its classic varietal aroma of apricots, but with delicate hints of citrus and pineapple as well. Strikingly clean, refreshing acidity: a wine that relishes a little spice.

#### •WAIPARA RIESLING 2007, PEGASUS BAY

Canterbury, New Zealand £32.50  
Fabulous NZ South Island Riesling from Canterbury's best producer: acacia honey & lime on the nose, with a crunchy, divinely refreshing burst of Cox's apple on the palate.

## WHITE WINE

GLASS / CARAFE / BOTTLE  
(175ml) / (500ml) / (750ml)

#### •GEWÜRZTRAMINER 2007 SILBERBERG, DOMAINE PFISTER

Alsace, France £34.00  
Rose-scented Gewürztraminer, dry, and with more minerality than is usual in Alsace, with a tangy, refreshing acidity. Great complexity, minerality and focus. Long and savoury. Exceptionally pure.

#### •RIESLING 2005, SERESIN ESTATE

Marlborough, New Zealand £34.00  
Superb Riesling: dry, well-focussed, with steely minerality underpinning crisp, green apple fruit.

#### •FRIULANO 2007, SCHIOPETTO

Friuli, Italy £40.00  
Pears and almonds on the palate of this very modern Italian white wine, from one of the pioneers of the style: beautifully made, crisp and dry, and perfect with all things fishy.

### 'ROUNDED AND RICH'

#### •MACON FUISSÉ 2007, DOM THIBERT

Burgundy, France £7.00/£20.00/£28.50  
Restrained, elegant white Burgundy, made from properly ripe fruit, with hints of honey and apple. Harmonious and versatile.

#### •GREAT SOUTHERN CHARDONNAY 2007, PLANTAGENET

Western Australia £29.50  
Freshness and minerality rounded out with a touch of oak: a juicy, flowery Chardonnay, great with poultry or smoked fish.

#### •TWIN VALLEYS CHARDONNAY 2008, MAHI

Marlborough, New Zealand £34.50  
The Holy Grail of New World Chardonnay: lightly oaked tropical fruit, restrained by a fresh zip of acidity, giving way to a long, creamy finish. A class act from a great winemaker.

#### •PINOT GRIS 2006, BILANCIA

Hawkes Bay, New Zealand £36.00  
Rich, complex Pinot Gris (or Pinot Grigio, take your pick!) from New Zealand, with layers of spice and fruit, especially ripe pears.

#### •RULLY 1ER CRU 2006

Burgundy, France £38.50  
Archetypal white Burgundy with a buttery, apple-and-pears complexity and a lovely, long, lemon-scented finish.

#### •VIOGNIER 2007, HANS

Marlborough, New Zealand £45.00  
Finding great Viognier outside the Northern Rhone is next to impossible, but this is serious stuff: rich, apricot and peach-scented, powerful, but not too 'hot' or oily, with a pleasing hint of honey on the finish.

#### •CONDRIEU 2006, DOM DU MONTEILLET

Rhône, France £58.00  
A tiny patch of Viognier - 1.5 ha - is responsible for this fabulous Condrieu: heady peach and apricot aromas with a distinctive touch of oiliness on the palate. A white wine that actually benefits from being decanted.

#### •MEURSAULT 2007, MICHEL LAFARGE

Burgundy, France £60.00  
Michel Lafarge produces small amounts of this classic style Meursault from some of the best sites in Burgundy. Elegant and restrained with a touch of new oak.

#### •PULIGNY-MONTRACHET 2007, DOMAINE LEFLAIVE

Burgundy, France £90.00  
Bio-dynamically produced by one of the most innovative and dynamic wine makers in Burgundy. Sleek, mineral, elegant, balance and very fine indeed.

## ROSE WINE

GLASS / CARAFE / BOTTLE  
(175ml) / (500ml) / (750ml)

### •MARQUES DE ALQUEZAR ROSÉ 2008

Somontano, Spain £4.00/£11.00/£16.50  
Tempranillo and Garnacha give this wine a lovely scent of strawberries, a pleasantly perfumed palate and a smooth finish. Good on its own, or with spicy seafood.

### •DOMAINE DE TAMARY 2008, COTES DE PROVENCE

Provence, France £22.50  
Classic, delicate, salmon-pink Provencal rose: hugely refreshing, with just a whisper of red fruits.

### •ROSE OF VIRGINIA 2008, CHARLES MELTON,

Barossa, Australia £29.00  
Lovely Aussie rosé, made from Grenache, with a beautiful, deep pink colour and a delicate, fruity nose. Perfect with Asian-spiced seafood

## RED WINES

GLASS / CARAFE / BOTTLE  
(175ml) / (500ml) / (750ml)

### ‘YOUNG AND FRUITY’

### •MONTEPULCIANO D'ABRUZZO 2008, FRENTANO

Abruzzo, Italy £3.85/£10.50/£14.00  
Peppery, youthful wine with bags of juicy red fruit. Unfiltered and great fun.

### •RIOJA TINTO 2008, NAVAJAS

Rioja, Spain £18.00  
Well-made Rioja with flavours of damson and rosehips: easy-drinking, food-friendly wine with not a rough edge in sight.

### •BOURGUEIL 2007, CUVÉE BINETTE, DOM DE LA CHEVALERIE

Loire, France £23.50  
Cabernet Franc from the Loire, a splendidly aromatic, bramble-scented wine, drunk on its own or with smoked meats.

### •LA GRANGE AUX BELLES ‘LE VIN DE JARDIN’ VIN DE PAYS DE LOIRE 2008

Loire, France £5.85/£17.00/£24.00  
Lovely, mature, ripe fruit (Gamay with a touch of Grolleau and Cabernet Franc) but pleasingly low in tannin, which makes it - slightly chilled - a great summer red.

### •FREISA D'ASTI 2007, BORGOGNO

Piemonte, Italy £24.50  
Young, fun wine from a serious Barolo producer. Dusty cherry fruit, pleasant acidity and a terrific finish: good with grilled meats and soft cheeses.

### •DOLCETTO 2008, VAJRA

Piemonte, Italy £26.50  
This Dolcetto (Italian for 'little sweet one') is ripe, with firm but balanced acidity and fine tannins. Youthful, tart, bright fruit with a lovely nose of rose petals and cherries.

### •CARIGNAN 2007, FERRER RIBIERE, VDP COTES CATALANES

Languedoc-Roussillon, France £33.00  
Soft, aromatic red: blackcurrants and roses on the nose, plums and a hint of almonds on the palate.

### •BROUILLY 2008, ‘VIEILLES VIGNES’, DOM J-C LAPALU

Burgundy, France £33.00  
Excellent cru Beaujolais: pure cherry fruit, elegant, old-vines backbone. Lovely, more-ish stuff.

## RED WINES

GLASS / CARAFE / BOTTLE  
(175ml) / (500ml) / (750ml)

### ‘COMPLEX AND SPICY’

### •NERO D'AVOLA, NERELLO MASCALESE, BORGO SELENE

Sicily, Italy £14.00  
A delicious, savoury mouthful of ripe, plummy fruit. Low in tannin, with a hint of warm spice on the palate

### •AZAMOR 2005

Alentejo, Portugal £16.50  
Rich, dark, ripe prune-and-raisin fruit, soft tannins and a lovely structure: perfect with red meats or mature cheeses.

### •SYRAH 2006, DOMAINE DES VIGNEAUX

VdP L'Ardeche, France £18.50  
Vibrantly flavoured, deep purple, organic Syrah with plenty of ripe blackcurrant fruit.

### •GARNACHA 2007, LAS ROCAS

Calatayud, Spain £4.50/£13.00/£19.00  
Fruity, exuberant red made predominantly from old Garnacha vines.

### •BENEVENTANO AGLIANICO 2007, VESEVO

Campania, Italy £21.00  
Dark ruby, medium-bodied red from the foothills of Mount Vesuvius: hints of sandalwood and warm spice float over bags of ripe fruit.

### •CABERNET/MERLOT 2005, PLAN B

Margaret River, Australia £22.00  
A Bordeaux blend from Margaret River, with bags of juicy, ripe fruit: unmistakably New World, but with plenty of depth and subtlety. Aromas of blackcurrant and plum, underpinned by soft tannins.

### •MONASTRELL – SYRAH 2008, LUZON

Jumilla, Spain £24.50  
Ripe and spicy red – almost chilli-hot – made from Monastrell and Syrah, and perfect with Asian-inspired pork or beef dishes.

### •SALICE SALENTINO 2005, GIARDINELLI VINEYARD

Puglia, Italy £26.50  
Rich, gamey, savoury and complex Negroamaro, from the 'heel' of Italy. A great accompaniment to red meats and spice.

### •SIX FOOT SIX SHIRAZ 2005, AUSTINS

Victoria, Australia £7.00/£20.00/£28.50  
Lovely, easy-drinking, un-oaky Shiraz from cool climate southern Australia. Rounded tannins keep a firm grip on its ripe black cherry and bramble fruit.

### •RIOJA SELECCION 1998, URBINA

Rioja, Spain £29.50  
Delicious, strawberry-scented Rioja from a family estate in Rioja Alta, unfiltered and organic, with a fine balance of fruit and oak.

### •MONTELECCIO 2007, SESTI

Tuscany, Italy £35.00  
Winemaker Giugi Sesti studied ancient astronomy before moving to Montalcino, planting vines near a deserted Etruscan castle, and now grows his Sangiovese biodynamically. The wine sings with pure red cherry fruit, and finishes with lip-smacking freshness.

### •CHIANTI CLASSICO 2006, ISOLA E OLENA

Tuscany, Italy £36.00  
Paolo di Marchi is the master of the Sangiovese grape, and as a winemaker is more Burgundian than Bordeaux in style. This wine is elegant and pure, complex and with fine tannins

## RED WINE

GLASS / CARAFE / BOTTLE  
(175ml) / (500ml) / (750ml)

### CONTINUED

- **CABERNET SAUVIGNON 2007, ARLEWOOD**  
Margaret River, Australia £37.00  
Excellent, ripe Pinot Noir, with cherry and raspberry fruit, silky tannins and a ravishing, complex finish.
- **PINOT NOIR "MARION'S VINEYARD" 2006, SCHUBERT**  
Martinborough, New Zealand £45.00  
Kai Schubert makes New Zealand wines in a distinctly Burgundian fashion: this is one of his finest and most harmonious, with hints of warm spice and pepper, silky red fruits, soft tannins and a lovely, long, French oak-tinged finish.
- **PINOT NOIR 2007 'LEAH', SERESIN ESTATE**  
Marlborough, New Zealand £46.00  
Excellent, ripe Pinot Noir, with cherry and raspberry fruit, silky tannins and a ravishing, complex finish.
- **BARBERA D'ASTI CA' DI PIAN 2006, LA SPINETTA**  
Piemonte, Italy £48.00  
Ruby red with purple highlights, very dense with scents reminiscent of Maraschino cherry and blackberry with a hint of minerality. Flavours of violet and plum, fresh and fruity, with a nicely balanced acidity and velvety tannins.
- **SAVIGNY LES BEAUNE 1ER CRU LES SERPENTIERES 2007, DOM GIRARD**  
Burgundy, France £48.00  
Classic Pinot Noir, with a generous bouquet of violets and cherry-blossom, and brimming with forest fruits and liquorice on the palate.
- **SHIRAZ RESERVE 2004, GEOFF MERRILL**  
McLaren Vale, Australia £55.00  
Winner of the prestigious 'Jimmy Watson Trophy' for Australia's best young red wine, this stunning Shiraz just gets better as it ages. Very rich, very long, with not a rough edge in sight: sweet mulberry fruit, dusted with pepper, with just a hint of herbiness and cedar.
- **PRIMA DONNA PINOT NOIR 2006, PEGASUS BAY**  
Canterbury, New Zealand £70.00  
One of New Zealand's finest Pinot Noirs: ripe, racy, cherry-scented fruit with Burgundian heft and depth and a marvellously long, complex finish. Only made in the very best years, of which 2006 was certainly one.
- ' R I C H   A N D   P O W E R F U L '**
- **CHIMÈRES 2006, CÔTES DU ROUSSILLON VILLAGES**  
Château St Roch, France £22.50  
65% Grenache from 50 year-old vines, with Syrah and a touch of Carignan: rich, spicy, liquorice-scented wine with great length and well-integrated tannins
- **PRIMITIVO DEL SALENTO 2007, CANTELE**  
Puglia, Italy £5.50/£16.50/£22.50  
This is a rich, ripe wine brimming with brambly fruit and a lick of spice.
- **SHIRAZ VIOGNIER 2006, INNOCENT BYSTANDER**  
Victoria, Australia £22.50  
Just a dash of Viognier (a la Cote Rotie): plenty of backbone, supporting damson and bramble-like fruit. A robust but elegant red.
- **BIERZO TINTO 2005, PITTACUM**  
Castilla y Leon, Spain £26.50  
Rich, expressive wine from just east of Galicia, made from the little-known Mencia grape. Hints of liquorice, pepper and smoke, excellent with roast meats.

## RED WINES

GLASS / CARAFE / BOTTLE  
(175ml) / (500ml) / (750ml)

- **MALBEC 2006, VALENTIN BIANCHI PARTICULAR**  
Mendoza, Argentina £26.50  
From the grape that put Argentinian reds on the map, a deeply satisfying, well-structured wine with bags of damson-like fruit and firm tannins.
- **HEGARTY No.2 2004, MINERVOIS**  
Languedoc, France £32.00  
Juicy Grenache from ex-ad man John Hegarty's vineyards just east of Carcassonne. Lovely, ethereal aroma of garrigue herbs; rich, dark, autumnal fruit and a distinctly gamey edge.
- **VINO NOBILE DI MONTEPULCIANO 2003, INNOCENTI**  
Tuscany, Italy £32.50  
Gamey and impeccably ripe, with aromas of green tomatoes and plums. Made from Sangiovese and a dash of Mammolo, which gives a tinge of violets to this rich, velvety monster of a wine. Like grouse in a glass
- **BLACK SANGLAIN CABERNET SAUVIGNON 2006, SETANTA**  
Adelaide Hills, Australia £33.50  
Big, juicy Cabernet with bags of savoury intensity on the palate. Surprisingly delicate floral topnotes, with a long, persistently fruity finish.
- **SONOMA COUNTY ZINFANDEL 2007, SEGHEISIO**  
Sonoma, California, USA £43.00  
Classy, rich, strong Californian red, a million miles from the "Zin Blush" of detestable memory. Potent flavours of damsons and cinnamon: voted one of the world's ten best wines last year by Wine Spectator.
- **SYRAH 2004, BILANCIA**  
Hawke's Bay, New Zealand £43.00  
The classic Northern Rhône blend of Syrah and a splash of Viognier, but from the other side of the world. Raspberries and black pepper, with rounded tannins and great length. If you thought NZ just did Pinot Noir, think again.
- **PAULLAC 2006, LES TOURELLES DE LONGUEVILLE**  
Bordeaux, France £58.00  
The second wine of the esteemed Château Pichon-Baron: deep, richly-coloured Pauillac with cedar and spice on the nose, hedgerow fruits on the palate, hints of game and smoke, and a long, rewarding finish.
- **MAS DE DAUMAS GASSAC ROUGE, VIN DE PAYS DE L'HERAULT, 1994**  
Languedoc, France £90.00  
One of the great Gassac vintages. Predominantly Cabernet Sauvignon the initial flavours of currant and plum give way to subtle background tones of wild garrigue herbs and pepper.
- **GEVREY-CHAMBERTIN, DOMAINE CONFURON-CORTETIDOT 1990**  
Burgundy, France £100.00  
Light ruby-hued with amber at the rim, a fine mature Gevrey from a top grower. The nose is intense with cherries and musk leading to secondary aromas of almond, mushroom, undergrowth and sweet cure bacon
- **BAROLO RISERVA, GIACOMO BORGOGNO 1961**  
Piemonte, Italy £120.00  
Still in marvellous nick this old Barolo displays aromas of menthol, anise, and delicate, sweet flavours of dried cherries, finishing with tremendous freshness and a seamless, long and fresh finish
- **CHATEAU CHASSE - SPLEEN, MOULIS-EN-MEDOC 1986**  
Bordeaux, France £120.00  
Dry, refined and elegant southern Medoc with pronounced notes of cassis, dried spices and cedar wood.

## DESSERT WINES

(GLASS 100ml)

### •INNOCENT BYSTANDER 2009, PINK MOSCATO

Victoria, Australia (375ml btl) £10.00  
Young, exuberant fizz, like Ribena for grown-ups. Rose-coloured and rose-scented, with just enough sherbet-like acidity to balance its natural sweetness.

### •JURANÇON 'MAGENDIA DE LAPEYRE' 2005

Pyrenees, France (375ml btl) £7.50/£22.00  
Once renowned for its legendary powers of reviving dying French emperors, but also powerfully good with pudding.

### •'LA BERYL BLANC' 2008, FAIRVIEW

Paarl, South Africa (500ml btl) £5.00/£20.00  
Excellent New World dessert wine: a rich palate of dried fruits balanced by a fresh zip of acidity. Made from 100% Chenin Blanc.

### •CHATEAU FILHOT 2EME CRU CLASSÉ 2003

Sauternes, France (375ml btl) £9.00/£27.00  
60% Semillon, 40% Sauvignon Blanc and no oak: a luscious, honeyed pudding wine with a cleansing rasp of lemon on the finish.

### •MAURY 2007 MAS AMIEL

Roussillon, France (750ml btl) £6.00/£34.00  
Red fruits and violets, with hints of warm spice and bitter chocolate: with which, incidentally, it goes very well.

### •'LE COLOMBARE' RECIOTO DI SOAVE 2004, PIEROPAN

Soave, Italy (500ml btl) £8.75/£35.00  
Complex & rich Sauternes-like wine made from the finest, smallest grapes, its sweetness cut by zesty, citrus acidity. Fabulous with blue cheese.

## PORT & FORTIFIED WINE

GLASS / BOTTLE  
(100ml)/(750ml)

### •QUINTA DO INFANTADO LATE BOTTLED VINTAGE

Portugal £5.00/£30.00  
Slightly drier than LBV ports, with heavyweight flavours of black cherries and damsons.

### •QUINTA DO INFANTADO 10 YEAR OLD TAWNY

Portugal (375ml btl) £6.00/£22.50  
A lovely bouquet of dried fruits, with a squeeze of fresh lemon on the palate balancing its rich sweetness perfectly.

### •QUINTA DO INFANTADO VINTAGE 2004

Portugal £10.00/£60.00  
An explosion of flavours and aromas: eucalyptus, plum and deep, dark forest fruit, hints of cedar and leather and a very long, spice-tinged finish.

### •MARSALA SUPERIORE RISERVA, CURATOLO

Sicily, Italy £3.50/£26.50  
Lovely, slightly dusty aroma of honey and nuts, with a bracing, slightly figgy palate. Savoury, refreshing, and perfect on its own as an aperitif, or with spicy food.

## DIGESTIVES & LIQUEURS

(25ml)

|                                 |       |
|---------------------------------|-------|
| ARMAGNAC – BAS                  | £4.50 |
| ARMAGNAC – VINTAGE              | £8.00 |
| CALVADOS BERNEROY VSOP          | £3.50 |
| COGNAC LEOPOLD GOURMEL          | £4.00 |
| HINE ANTIQUE XO                 | £7.50 |
| GRAPPA DI VITIGNO RAMANDOLO     | £4.00 |
| GRAPPA DI MOSCATO GIALLO PILZER | £4.50 |
| LIMONCELLO                      | £3.75 |
| EAUX DE VIE MICLO               | £4.00 |
| •POIRE WILLIAMS                 |       |
| •MIRABELLE                      |       |
| •FRAMBOISE                      |       |
| AMARETTO                        | £3.75 |
| BAILEYS                         | £3.75 |
| COINTREAU                       | £3.75 |
| GRAND MARNIER                   | £3.75 |
| SAMBUCA ROMANA                  | £3.75 |
| LIQUEUR DE PRUNELLE             | £4.00 |
| APERETIF AUX NOIX VERTS         | £3.50 |
| APERETIF AUX SUREAU             | £3.50 |

## WHISKIES, BOURBON & RUM

(25ml)

|                      |       |
|----------------------|-------|
| J&B                  | £3.75 |
| J D POWER            | £4.00 |
| GLENLIVET 12YO       | £5.00 |
| GLENMORANGIE 10YO    | £5.00 |
| LAPHROAIG 15YO       | £5.00 |
| LACAVULIN 16YO       | £5.00 |
| AUCHENTOSHAN         | £5.00 |
| JACK DANIELS         | £3.75 |
| MAKERS MARK          | £5.00 |
| BULLEIT              | £4.00 |
| HAVANA CLUB GOLD 3YO | £3.75 |
| MOUNT GAY            | £3.75 |
| BACARDI CARTA BLANCA | £4.50 |